



Fast! Tomato-Coconut Wild Shrimp Stew

with Jasmine Rice



ca. 20min



2 Servings

From the tropical coast of Brazil comes moqueca, one of the country's most popular seafood stews. Here we combine sautéed onions and peppers and simmer them in a creamy coconut milk base. Quick-cooking shrimp poach right in the stew, soaking up the flavors. Jalapeño adds some heat while fresh tomatoes, cilantro, and lime brighten the bowl. We serve our moqueca alongside fluffy jasmine rice to soak up all the delicious sauce.

What we send

- 5 oz jasmine rice
- 2 (¾ oz) coconut milk powder ^{7,15}
- 1 green bell pepper
- 1 yellow onion
- 2 plum tomatoes
- 1 jalapeño chile
- 10 oz pkg wild caught shrimp ²
- 1 lime
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- sugar
- olive oil
- garlic

Tools

- small saucepan
- medium pot with a lid

Allergens

Shellfish (2), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 20g, Carbs 76g,
Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Build broth

To pot with **onions and peppers**, stir in **chopped garlic and 1 teaspoon jalapeños** (more or less, depending on heat preference); cook until fragrant. Add **coconut milk** and bring to a simmer. Add **shrimp** and **tomatoes** to broth; simmer over medium heat until shrimp are cooked through, 3-5 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, in a liquid measuring cup, stir to combine **all of the coconut milk powder**, **¼ teaspoon sugar**, and **½ cup warm tap water**. Halve **bell pepper**, discard stem and seeds, and thinly slice. Halve **onion**, then thinly slice one half (save rest for own use).



5. Prep garnishes

Meanwhile, cut **lime** into wedges. Coarsely chop **cilantro leaves and stems**.



3. Cook veggies

Heat **2 tablespoons oil** in medium pot over medium high. Add **peppers** and **onions** and cook, stirring occasionally, until tender and starting to brown, about 5 minutes.

Meanwhile, cut **tomatoes** into 1-inch pieces. Finely chop **2 teaspoons garlic**. Halve **jalapeño**, discard seeds and finely chop 1 tablespoon. Rinse **shrimp** and pat very dry.



6. Finish & serve

Fluff **rice** with a fork and spoon into bowls. Top rice with **shrimp stew**. Garnish with **cilantro leaves** and serve **lime wedges** on the side for squeezing over, and any **remaining jalapeños**, if desired. Enjoy!